

Bon Courage Chardonnay Prestige Cuvee 2002

Veritas 2002 - Bronze

The influence of the French oak gives this wine an appealing round texture and great complexity. A lovely harmony is formed by a hint of citrus and vanilla that makes it an elegant wine. This wine is delicious with fish in a creamy sauce, sushi, Thai dishes, pate and turkey.

variety : Chardonnay | Chardonnay

winery : Bon Courage Estate

winemaker : Jacques Bruwer

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.24 ta : 6.8 g/l

type : White

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ageing : Excellent now and will improve in 3 months.

in the vineyard : Age of vineyards planted: 10-12 years

Yield: 10 - 15 tons per hectare

about the harvest: The grapes were harvested at 24° Balling.

in the cellar : The grapes had 24 hours skin contact. Fermentation took place in steel tanks with the sugar at 16° Balling. The wine was then racked into French wooden barrels: second and third fill barrels. The wine was kept on the lees for 8 months. Stirring of the wine occurred once a week for the first month. Thereafter it was stirred only once a month. All the wine was then blended and bottled.

